

(19) Japan Patent Office (JP) (12) [Unexamined] Published Patent [Application] Gazette (A) (11) Patent Application Publication No. Tokkai 2001-204378 (P2001-204378A)

(43) Publication date: July 31, 2001

(51) Int.Cl. ⁷	Identification No.	FI	Theme code (reference)
A 21 D 13/08		A 21 D 13/08	4B032

Request for Examination: Not Requested No. of Claim: 1 (Total: 2 pages)

(21) Application No.: Tokugan 2000-50284 (P2000-50284)	(71) Applicant:	5000086135 Taeko Nishiyama 1-3-1-706 Minami-senzoku, Ota-ku, Tokyo
(22) Application filing date: January 24, 2000	(71) Inventor:	Taeko Nishiyama 1-3-1-706 Minami-senzoku, Ota-ku, Tokyo
	F terms (reference)	4B032, DB05 DK10

(54) [Title of invention] Chiffon cake

(57) [Abstract]

[Problem to be solved] The cooking oil used in a conventional chiffon cake increases the neutral fats in the blood after eating, making it easy for the body fats and visceral fats to accumulate, which is unhealthy for the body. Moreover, fats tend to adhere to the body, and contribute to putting on fat.

[Solution means] To bake a chiffon cake using as a substitute for a conventional cooking oil, a cooking oil which contains as its main ingredient diacylglycerol, which makes it difficult for neutral fats to increase in the blood after eating, and for body fats and visceral fats to accumulate.

[Scope of patent claims]

[Claim 1] A chiffon cake which is characterized in that diacylglycerol is added to the ingredients, which are flour, sugar, egg whites, egg yokes, baking powder, water, and salt.

[Detailed description of the invention]

[0001]

[Technical area of the invention] This invention concerns a cake [which is baked] using as a substitute for a conventional cooking oil, a cooking oil with diacylglycerol as its main ingredient.

[0002]

[Conventional technology] Conventional cakes [are baked] using regular cooking oil.

[0003]

[Problem which the invention attempts to resolve] These have the following disadvantages.

(a) It is unhealthy for the body, because neutral fats increase in the blood after eating, and body fats and visceral fats accumulate.

(b) Fats tend to adhere to the body, and contribute to putting on fat.

[0004]

[Means to resolve the problem] To bake [a cake] using as a substitute for a conventional cooking oil, a cooking oil which contains diacylglycerol as its main ingredient.

[0005]

[Embodiment of the invention] (1) Sift 125 g flour and ½ tsp baking powder well.

(2) Add 50 g sugar into 6 egg yolks and beat until this becomes whitish.

(3) Add 70 cc cooking oil, which contains diacylglycerol as its main ingredient, and 80 cc water into (2), and mix well.

(4) Add (1) into (3), and fold and mix gently.

(5) Add 50 g sugar and a dash of salt into 7 egg whites and mix well.

(6) Mix 1/3 of (5) into (4), and then add the remainder of (5) and mix well.

(7) Pour (6) into a 20 cm diameter chiffon cake mold.

(8) Put (7) on the lower shelf of the oven, bake it at 180 degree for 20 minutes, and reduce the temperature to 170 degrees and bake it for an additional 30 minutes.

(9) Cool down the baked cake in the mold, keeping the mold upside down. Remove the cake from the mold after it is cooled down.

Instead of 80 cc water in (3), this can be substituted with a variation, such as 60 cc lemon juice and 20 cc water, 10 g instant coffee dissolved in 80 cc hot water, etc.

[0006]

[Effect of the invention] (a) [This cake] is good for one's health, since neutral fats increase less in the blood after eating, and body fats and visceral fats accumulate less.

(b) [With this cake], it is difficult for fats to adhere to the body, making it difficult for one to put on fat.



EXPERT TRANSLATION BUREAU, INC.

920 W. Lakeside, Suite 2109, Chicago, IL 60640
Telephone: (773) 271-5500 Facsimile: (773) 728-1370
www.Expert-Translation.com

CERTIFICATE OF TRANSLATION

August 1, 2005

I, Yoshiko H. Bott, hereby certify that I am competent in both English and Japanese languages. I further certify that under penalty of perjury translation of the aforementioned patent

JP2001-204378A

from the Japanese language into the English language is accurate and correct to the best of my knowledge and proficiency.

Yoshiko H. Bott
Professional Translator



Alex Gofman
08. 01. 2005

Richey, Kimberly A.

From: Black, C. Allen Jr.
Sent: Monday, August 01, 2005 1:01 PM
To: Richey, Kimberly A.
Subject: FW: Completed Translation from Japanese into English [JP2001204378A] 08.01.05 Re: Our ref. no. 030867 (Japanese Patent JP2001204378)
Attachments: Alex Gofman.vcf; 00647 Kirpatrick & Lockhart Nicholson Graham LLP (Invoice for Translation from Japanese into English [JP2001204378A] 08.01.05).pdf; JP2001-204378A J-E trans.pdf

Hi Kim,

We have everything we need now. Please process the invoice for payment and attach the translation to the IDS. We could send the darn thing out today or tomorrow.

Thanks,
Allen

From: Expert Translation Bureau, Inc. [mailto:services@expert-translation.com]
Sent: Monday, August 01, 2005 12:44 PM
To: Black, C. Allen Jr.
Subject: Completed Translation from Japanese into English [JP2001204378A] 08.01.05 Re: Our ref. no. 030867 (Japanese Patent JP2001204378)

Dear Allen

Attached, you will find completed translation for the referred Japanese patent, along with appropriate certification and our invoice for rendered services. Please confirm the receipt. Hard copies following via first class mail.

Please feel free to or contact us at any time or recommend our firm. It would be an honor to provide you or your colleagues with outstanding services.

Best regards,

Alex Gofman
Director of Operations
EXPERT TRANSLATION BUREAU, INC.
920 W. Lakeside, Suite 2109
Chicago, IL 60640-5175
312.759.9999 office
312.780.5099 fax
773.271.5500 direct
773.728.1370 efax
800.803.0676 toll free
services@expert-translation.com

08/01/2005

Important Notice to all our customers

Recently, there has been a rash of spam emails and related fraud activity targeting our valued customers. Among other things, criminals are sending emails that request sensitive information such as social security numbers and credit card numbers. These emails look very much like genuine messages from Expert Translation Bureau, Inc., but they are not. We at Expert Translation Bureau, Inc. absolutely never send emails requesting such sensitive information. The only time we ever request such information will be when you contact us about a service matter.

Let me repeat that - These emails are not from us. They are from criminals trying to get your sensitive personal information so that they can steal your money, your services and your identity. Never respond to such a message in any way.

Occasionally, some of our clients even received phone calls from parties claiming to be from Expert Translation Bureau, Inc. customer service, requesting sensitive information. These are fraudulent messages not sent by Expert Translation Bureau, Inc. We encourage our customers to review the following recommendations.

Expert Translation Bureau, Inc. takes the security and privacy of your personal and account information very seriously. Expert Translation Bureau, Inc. will never send you an e-mail or call you asking for confidential information such as account numbers, credit card numbers, social security or tax identification numbers.

Protect yourself from fraudulent e-mails and telephone calls claiming to be from Expert Translation Bureau, Inc. Delete unsolicited e-mails that ask for this type of personal information. If you suspect you have provided confidential information to a fraudulent site or telephone solicitor, contact Expert Translation Bureau, Inc. Customer Service by calling us directly at 773-271-5500.

This e-mail is free of any viruses or other defects that may affect any computer system into which it is received and opened. You receiving this email because your name is on the list of our preferred customers. If you no longer wish to receive emails from us please reply to this e-mail with the word "remove" in the subject line. Your name will be permanently removed from our records. We are sorry for any inconvenience this email may have caused you.